

A person wearing a white hat and light-colored clothing is riding a dark horse through a field of tall, thin grass. The horse is carrying a large pack on its back, secured with ropes. The scene is captured from a rear perspective, showing the person and horse moving away from the viewer. The entire image is overlaid with a semi-transparent teal color.

KOLUCAN

LUNCH

@KOLUCANSRQ

APERITIVOS

HOUSEMADE TORTILLA CHIPS.

WITH: Salsa Asada | \$5 • Guacamole | \$12 • Queso Dip | \$13

ROASTED CORN AND POBLANO QUESO DIP. Served with housemade tortilla chips | \$13

TRES CAMINOS. House guacamole, salsa asada, and roasted corn and poblano queso, served with housemade tortilla chips | \$21

GUACAMOLE CON CHICHARRON. Crispy pork belly over a housemade guacamole with confit tomatoes, fresh papalo, salsa macha, and warm tortillas | \$17

QUESO FUNDIDO. Oaxaca and chihuahua cheese on a skillet with chorizo and pico de gallo, served with blue corn tortillas | \$14

ELOTE. Street corn on the cob with spicy mayo and cotija cheese | \$7

CEVICHE DE MARISCOS. Gulf of Mexico shrimp, cold water lobster, Spanish pulpo, cucumbers, rocoto peppers, mango, fennel, heirloom tomatoes, cilantro and red onions with fresh lime and avocado, served with totopos | \$24

TOSTADA VERACRUZANA. 🌮 🥣 Crispy tortilla with diced yellowfin tuna, cebolla curtida, serrano chiles, salsa inglesa, and habanero aioli | \$14

LENTIL CHILI NACHOS. Tortilla chips topped with housemade black lentil chili with Oaxaca cheese, pico de gallo, fresh guacamole, fresh jalapeños, crema | \$16 🌿 *option available*

ENSALADAS

ADD: mesquite chicken +\$5 • grilled baby shrimp +\$6 • diced ribeye +\$7

ENSALADA DE LA CASA. Local mixed greens, roasted sweet corn, jicama, radish, avocado, and queso fresco with cilantro-lime buttermilk dressing | \$10

ENSALADA CESAR. Baby romaine, queso añejo, housemade croutons, cebolla curtida, and dressing | \$10

ENSALADA DE BERROS. Baby romaine, local watercress, toasted walnuts, palmitos, grape heirloom tomatoes, and hibiscus vinaigrette | \$10

KOLUCAN SALAD. Mixed greens, local fennel, watercress, jicama, grapefruit, radishes, and chili-lime vinaigrette | \$11

SOPA DE TORTILLA.

Pulled chicken, roasted corn, chipotle peppers, poblanos, onions in a tomato broth, garnished with tortilla strips and avocado

Cup \$6 // Bowl \$10

@KOLUCANSRQ

San Lucas Colucán, Puebla, Mexico

STREET TACOS

TWO TACOS SERVED WITH RICE, CHOICE OF BLACK OR CHARRO BEANS, AND SALSA VERDE

ASADA. Diced ribeye steak with house spices, topped with onions and cilantro | \$14

AL PASTOR. Spit-grilled pork topped with grilled pineapple, onions, and cilantro | \$14

BLACKENED GROUPER. Grilled grouper filets with blackening seasoning, avocado slaw, pico de gallo, and cilantro crema | \$16

CAMARONES. 🌶️ Spicy grilled shrimp topped with avocado slaw and cilantro crema | \$15

CARNITAS. Slow-roasted, oven-braised pork shoulder tacos served with onions and cilantro | \$14

CHICKEN TINGA. Pulled chicken stewed with chipotle peppers, onions and tomatoes, topped with onions and cilantro | \$14

GRILLED PULPO. Chargrilled octopus with baby bell peppers, cebolla curtida, and guacamole spread on chipotle tortillas | \$16

HOUSE BIRRIA. Toasty corn tortillas with shredded beef, oaxaca cheese, onions and cilantro, served with a side of broth | \$16

MIRAMAR. 🌶️ Lobster with grilled pineapple, baby bell peppers, and scallions with habanero aioli | \$16

PANCITA. Crispy pork belly with avocado slaw, pickled baby bell peppers, and queso fresco | \$14

GUARNICIONES

HUITLACHOCHE RISOTTO. Mexican truffle risotto | \$8

NOPALITO SALAD. Cactus, radishes, red onions, fresh lime juice, and queso fresco | \$4

SMALL GUACAMOLE. | \$4

TORTILLAS. | \$2

BLACK BEANS. 🌱 | \$4

CHARRO BEANS. | \$4

MEXICAN RICE. | \$4

AÑEJO FRIES. | \$4

GARDEN VEGGIES. 🌱 | \$6

PLATOS PRINCIPALES

BURRITO. Mexican rice, black beans, pico de gallo, lettuce, chihuahua cheese, and avocado | \$10

ADD: duck barbacoa +\$7 • carnitas +\$5 • mesquite chicken +\$5 al pastor +\$5 • crispy short rib +\$7 • diced ribeye +\$7 • shrimp +\$6

BURRITO BOWLS. Mexican rice, black beans, pico de gallo, shaved street corn, chihuahua cheese, and avocado | \$10

ADD: duck barbacoa +\$7 • carnitas +\$5 • mesquite chicken +\$5 al pastor +\$5 • crispy short rib +\$7 • diced ribeye +\$7 • shrimp +\$6

ENCHILADAS DIVORCIADAS. 🌶️ Housemade corn tortillas filled with pulled chicken with red and green sauces, queso fresco, and crema, served with charro beans and Mexican rice | \$24

ENCHILADAS VEGANAS. 🌱 Three corn tortillas filled with potatoes, mushrooms, onions, and roasted carrots in vegetable mole and cashew sour cream, vegan cheese, confit tomatoes, and guacamole, served with black beans and Mexican rice | \$23

TORTAS PLANCHADAS. Pressed Telera bread filled with your choice of protein, lettuce, tomatoes, onions, cilantro, Oaxaca cheese, served with fries, sliced pickled jalapeños, and salsa verde | \$17

CHOICE OF: diced ribeye • al pastor • carnitas • chicken tinga • grilled baby shrimp • campechano (diced ribeye and chorizo mix)

TOSTADAS DE TINGA. Three crispy corn tortillas with refried beans, chicken tinga, lettuce, radishes, crema, queso fresco, and avocado | \$14

FAJITAS TEJANAS. Mixed bell peppers, onions, tomatoes on a hot skillet served with Mexican rice, charro beans, guacamole, pico de gallo, crema, and fresh warm corn tortillas

WITH: steak | \$26 • shrimp | \$25 • mesquite chicken | \$24 • vegan | \$22 • pick 2 | \$28

KOLUCAN HAMBURGUESA. 8oz house recipe chargrilled short rib-brisket blend, topped with queso fundido, roasted poblano pepper, habanero-chipotle sauce, and aÑejo fries | \$19

BLUE CORN HUARACHES. Large housemade blue corn tortilla with refried bean spread, melted Oaxaca cheese, choice of protein, pico de gallo, queso fresco, crema, and fresh cilantro | \$19

CHOICE OF: diced ribeye • al pastor • carnitas • chicken tinga • grilled baby shrimp • campechano (diced ribeye and chorizo mix)

🌶️ = spicy 🌱 = vegan 🍷 = may contain raw or undercooked ingredients

Flour tortillas available upon request. // Please note that 20% gratuity will be added to parties of 6 or more. // Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BEBIDAS

JARRITOS. | \$4
TOPO CHICO. | \$4
SARATOGA WATER. 1.5L Still or Sparkling | \$8
MEXICAN COKE. | \$4
MEXICAN SPRITE. | \$4
DIET COKE. | \$3
ICED TEA. | \$3
HIBISCUS TEA. | \$4

SOBREMESA

HOT TEA. | \$3
COFFEE. | \$3
ESPRESSO. | \$4
CAPPUCCINO. | \$5
DOUBLE ESPRESSO. | \$5
AMERICANO. | \$4
LATTE. | \$5

MOCKTAILS

LA MULITA. Grapefruit juice, lime juice, fresh mint, and jalapeño slices, topped with ginger beer | \$10
COMO LA FLOR. Hibiscus flower syrup, fresh lime juice, grapefruit soda, and a hibiscus salt rim | \$10
MOCKJITO. Fresh mint, lime juice, and simple syrup, topped with club soda | \$10

CAFE DE OLLA.

Mexican coffee flavored with a housemade syrup of cinnamon, cloves, and star anise, sweetened with piloncillo

Non-Alcoholic | \$6 // Make it 21+ | \$12

BE SURE TO CHECK OUT OUR FULL BEVERAGE MENU

WE ARE PROUD TO FEATURE AN ARRAY OF MEXICAN WINES,
UNIQUE TEQUILAS AND MEZCALS, AND MORE!

THE
FRIDA
Lounge

PRIVATE EVENTS • CORPORATE OUTINGS
BABY + BRIDAL SHOWERS • REHEARSAL DINNERS
LIVE ART + ENTERTAINMENT • NETWORKING EVENTS
PRIVATE CHEF EXPERIENCES • HOLIDAY PARTIES
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